

**EU CONFORMANCE VERIFICATION CHECKLIST FOR MEAT AND POULTRY ESTABLISHMENTS
TO BE USED IN CONJUNCTION WITH THE EXPORT REQUIREMENTS FOR THE EUROPEAN UNION**

INSTRUCTIONS: Review the EU Requirements in the FSIS Library of Export Requirements prior to completing the check list on FSIS Form XXXXX. For additional information, see Section XVI Performance Oversight by FSIS, Section B Performance Checklist. While operating in the EU production mode, verify that each of the EU Requirements is being met. Check the appropriate box either acceptable (A) or (NA) not-applicable for each requirement indicated.

Check one: ☐ Initial Screening for New Establishment ☐ Periodic Review of EU Approved Establishment

PLANT: Est. No.

(Name, Street Address, City, State & Zip code):

Check all that apply:

- | | | |
|--|----------------------------------|---|
| <input type="checkbox"/> Slaughter | <input type="checkbox"/> Bovine | <input type="checkbox"/> Wild Game |
| <input type="checkbox"/> Cutting | <input type="checkbox"/> Porcine | <input type="checkbox"/> Farmed Game |
| <input type="checkbox"/> Cold Storage | <input type="checkbox"/> Equine | <input type="checkbox"/> Other (specify): |
| <input type="checkbox"/> Meat Products | <input type="checkbox"/> Ovine | _____ |
| <input type="checkbox"/> Casings | <input type="checkbox"/> Caprine | _____ |
| | <input type="checkbox"/> Ratite | _____ |
| | <input type="checkbox"/> Poultry | _____ |

REMARKS (See "Remarks Legend of the EU Fresh Meat List):

SEC.	REQUIREMENT DESCRIPTION	A	NA	SEC.	REQUIREMENT DESCRIPTION	A	NA
II.A.	Packaging Material			VIII.	Antimicrobial Treatments		
II.B.	Walls and Floor Junction			IX.	Poultry Chilling		
II.C.	Pallets			X.	Residue Testing		
II.E.	Dry Storage of Non-Food Materials			XI.A.	NHTC, Beef and Veal Production		
II.G.	Separate Storage of Edible and Non-Edible Materials			XI.C.	NHTC, In-Plant Controls		
II.J.	Use of Suspended Showers, Sprays and Hoses			XI.D.	NHTC, IIC Responsibilities		
II.K.	Sterilization of Utensils and Implements (for poultry)			XII.A.	PFEU, Pork Production		
II.L.	Non-Comminglement			XII.B.	PFEU, In-Plant Controls		
II.M.	Accommodation for Sick and Suspect Animals			XII.C.	PFEU, IIC Responsibilities		
II.N.	Stunning (for pork)			XIII.	Source of Raw Material / Product		
II.O.	Opening of Stomachs and Intestines			XIV.A.	Labeling, Health Marks		
II.P.	Batch Condemnation			XIV.B.	Labeling, Beef Labeling		
III.	Employee Medical Certification			XVI.	Compliance Oversight		
IV.	Water Testing			XIX.B.	Partial Plant Approval		
V.	Ante Mortem Inspection						
VI.	Pig Heart Incision						
VII.	Trichinae Certification						

PRINT NAME OF FSIS OFFICIAL

SIGNATURE OF FSIS OFFICIAL

DATE